

Mickey Frankenstein Doughnuts

Makes 15 doughnuts

Printable Recipe

Doughnut ingredients:

- 1 cup flour
- $\frac{1}{3}$ cup sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoon unsalted butter, melted
- 1 large egg
- $\frac{1}{3}$ cup + 1 $\frac{1}{2}$ tablespoon whole milk
- 1 teaspoon vanilla extract

Directions :

1. Preheat your oven to 350* and spray a doughnut baking pan with non-stick baking spray
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
3. In a small bowl, whisk together egg, milk, butter, and vanilla extract.
4. Combine the wet ingredients into the dry ingredients and mix until well combined.
5. Spoon the batter into doughnut pan and bake for 10 minutes.
6. Remove from oven and allow to cool for about 5 minutes before removing them and placing them onto a wire rack

If you only have 1 baking pan you will need to repeat the steps until all batter is used.

Decorating ingredients:

- 1 box of grey fondant
- 1 cut out of the electrical part on Frankenstein's neck
- 1 bag of black candy melts
- 1 bottle of silver edible spray
- 1 box of toothpicks
- cutting board
- powdered sugar for dusting on the cutting board

Decorating directions:

- Roll out the fondant onto the cutting board to $\frac{1}{8}$ inch thick.
- Cut out the shape of the electrical part. You will need 30 cut outs for each doughnuts.
- Spray each piece with the edible dust and allow the pieces to dry for an hour.

Vanilla doughnut icing ingredients:

4 cups powdered sugar
1 tablespoon clear corn syrup
½ cup whole milk
1 teaspoon clear vanilla extract
Green and Black gel food coloring
2 disposable piping bags
2 squeeze bottles

Icing Directions:

1. Using a standing mixer, combine the powdered sugar, corn syrup, milk and vanilla extract and mix on medium to high speed until smooth and thick.
2. Scoop about $\frac{3}{4}$ cup of the icing into 2 bowls.
3. Add a few drops of green to one bowl and a few drops of black to the second bowl.
4. Scoop some of the two icings into their own piping bags.
5. Pour the remaining icings into their own squeeze bottles and set aside.

Decorating directions:

- Using a knife, cut slits into the top corners of the doughnut for Mickey's ears and place a black candy melt into the slits.
- Using the black icing piping bag, pipe the lines of Mickey's hair and fill in the lines with the black icing. Allow to dry for 30 minutes.
- Using the green icing bag, pipe a line under the black lines for his skin.
- Fill in the rest of the doughnuts with the green icing and allow to dry for an hour.
- On the back of the fondant piece, pipe a skinny line of icing to act as "glue" and place a toothpick into the icing. Carefully push toothpick into the side of the doughnut

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